



VILLA MARIA

NEW ZEALAND



Sauvignon Blanc 2018

LIGHTER PRIVATE BIN

WINEMAKERS COMMENT

This light and vibrant wine displays aromas of zesty limes, crisp herbs and fresh snow peas. The juicy palate is balanced and has flavours of passionfruit and grapefruit, with a hint of jalapeño and lemongrass on the finish.

SERVING SUGGESTIONS

This Sauvignon Blanc is the perfect pairing with fresh summer salads.

VINEYARD AND WINEMAKING

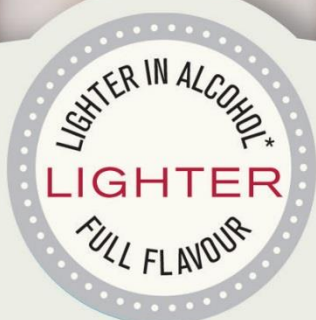
Marlborough has high sunshine hours but temperatures during the growing season are regulated by the cooling ocean influence.

In 2018, the grapes for this Lighter Sauvignon Blanc were harvested in mid-March from carefully selected early-ripening vineyard sites.

These grapes express ripe flavours with naturally balanced acidity when the grape sugar levels are lower than usual, therefore creating a full flavoured wine with naturally lower alcohol.

The fruit is gently handled in the winery to ensure bright aromatics, fresh ripe fruit flavours and bottled whilst young and fresh.

ALCOHOL: 10.0%
RESIDUAL SUGAR: 7.0g/L
pH: 3.25
TOTAL ACIDITY: 7.7g/L



For when you
prefer a lighter option